QUALITY DETERMINES EXTENT OF DEMAND

High Class Poultry Wanted by Market That Otherwise Is Overstocked.

THREE THINGS IMPORTANT

Selecting of Stock, Growing of It and Dressing Chief Essentials.

By Prof P. H. STONEBURN.

To a very large degree quality determines the demand for and price of agricultural products. Of course the old law of supply and demand enters into the matter, but quality always wins, even in an overstocked market.

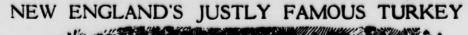
Most purchasers estimate quality by the appearance of the goods. When there opportunity for choice the smoothest and best colored apples, the largest and cleanest eggs, the heaviest beef, the most perfect heads of lettuce, the plumpest, cleanest chickens are first selected. High quality accelerates demand and products of fine grade move readily when inferior stuff is a drug on the market.

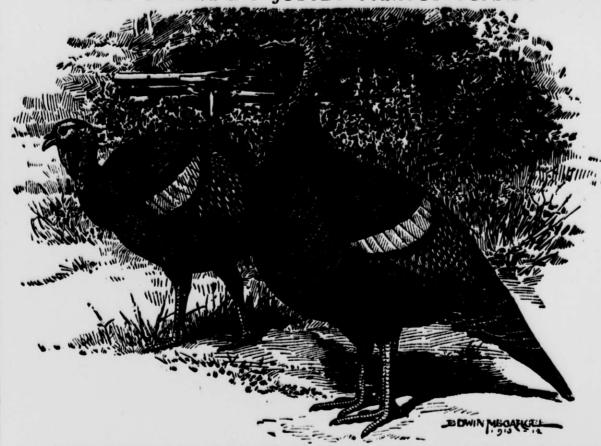
The poultryman who aims to produce and seil quality table poultry must do three things-select his breeding stock with reference to market demands, since this has a vital influence on the resulting crop of youngsters; grow and finish his young stock in such a manner as to secure even and full development; dress

For instance, our great American mar-

The feathers must be placked dry or the stands of the stands in a convenience.

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Typical specimens of Narragansett turkeys, American breeders recognize six varieties of turkeys, of which the Narraganaett is second in size. Males weigh 20 to 30 pounds; females, from 12 to 18. This variety was long popular in New England, and takes its name from Narragansett Bay in Rhode Island. It is blocky and meaty, matures rapidly and is domestic inits habits. In color, Narragansetts are most attractive. In both seres each feather is black, ending in a black edged hand of steel gray. Shanks and toes are deep salmon in color; eyes hazel. The hens are particularly good layers.

ning is adopted : loops and weights to hold the birds carefully, so his earlier efforts the body during plucking, boxes or barrels to catch the feathers, tanks or barrels for cooling. If the birds are to be drawn a pair of stout shears will prove very con-

to be drawn. Plenty of fresh water should be supplied, as this will prevent excessive loss in weight and keep the birds in better condition. Any surplus water in the crop may be forced out through the mouth after killing.

The best way to kill the birds is to "stick" them in the mouth with a narrow bladed knire. This involves no great amount of pain to the victim, interest through heleding and avoids disfiguring the carciass.

The feathers may be plucked dry or removed after scalding. The latter is the casisr method, but the former is far better. Scalded stock is less attractive than dry pleked and does not leep as well. The truth of this is so generally recognized that many of the larger markets refuse to accept scalded moultry excepting at a big reduction in nice as compared with that maintaining or dry picked stock.

This applies to the onen market and has no hearing on private trade, which frequently accepts scalded birds direct from the producer without question.

The inexperienced dresser of poulity invariably has a discouraging experience when first attempting to dry pick a chicken or a duck. Not until the does he realize how lavishily Mother Nature with experience, however, the knack of sticking and plucking is learned, and then the work been market and remained fingers until he begins to master the first. After a little experience, however, the knack of sticking and plucking is learned, and then the work been with the truth work has endowed them with feathers. One must expect backache and sore and crammed fingers until he begins to many the first attempting to dry pick a selection in the part of the producer without question.

The specific draw is a mistake to attempt to the stream of the birds direct from the producer without question.

The inexperienced dresser of poulity invariably has a discouraging experience when first attempting to dry pick a chicken or a duck. Not until the does he realize how lavishily Mother Nature with the part of the producer without question.

The producer without question

TWO RECORDS ANNIHILATED.

For instance, our great American mary bette formand full breasted, masty checkset with you she and shaults of food shears will grow very commore than the food shears will grow very commore than the shear of the state of Paterson Show Bigger and Better Attended Than Ever. times—alive, when bled and plucked and after the removal of heads, shanks and intestines. These birds were of nine different varieties, and most of them were in good condition, so these figures may fairly represent the average. Total weights were as follows:

Weight Percent, which bled and plucked and and shanks and plucked and and shanks and plucked and and shanks and plucked and all the stunning is to be done by clubs. Shalp blow upon the back of the head plucked. Shalp blow upon the back of the head of the head in the point of the first cockerel, fourth pen: Ghrist cockerel, fourth pen: W. H. Will-indam, farst pen. Columbian Wyandottes—and withing an able win, taking three blues is cockerel, fourth pen: Ghrist cockerel, first cockerel, fourth pen: Ghrist cockerel, first spend they are they will be extra heavy, especially in the pen and winning many other ribbons and slightness to cockerel, fourth pen: Ghrist pen cockerel, first spend they are they are they are they are they are they are the string and winning many other ribbons and slightness to cockerel, fourth pen: Ghrist pen cockerel, fourth pen: Ghrist pen cockerel, fourth pen: Ghrist pen cockerel, first spend they are they

PLAINFIELD SHOW SUCCEEDS.

pound, it would be necessary to secure re-roughly—20 cents per pound when blest and plucked and 24 cents per pound when blest and plucked and 24 cents per pound when completely dressed in order to secure the same gross return for them, secure the same gross return for them, secure the same gross return for them, bond first plucked should be substantiated by the secure the same gross return for them, bond first plucked should be substantiated by the secure the same gross return for them, bond first plucked should be stored to take out the flight feathers on, and if for any reason it must be disposed of broken first and substantiated by the substantiated MacQueen, first hen, fourth and fifth cockerels: Hillside Farms, first cockerel, second and fourth pens; Wilbur C. Fallon.

pullets, second, fourth and fifth cockerels. An appeal is made by Secretary Cockerels, third, fourth and fifth pullets, first and fourth pens; Wilburtha Farms, third cockerel. Minorcas—First cock, second to avoid confusion. Further particulars and third hens, second cockerel, first and cockerel. Minorcas—First cock, second and third hens, second cockerel, first and fourth pullets, first pen, W. A. Smith; first hen, Armstrong Poultry Yards; first cockerel. G. C. Miller. Anconas—Mrs. G. L. Rivers, first cock, first hen, first pen, third cockerel; Dr. Peter Hicks, first cockerel fourth cock and second her cockerel, fourth cock and second hen, second pullet, second pen: Ted Thomas, first pullet. Campines—C. V. Smith, first cockerel; Mrs. C. Hewings, first and fourth pullets, third and fourth cockerel Clarence Hartment, second

'RHODE ISLAND TURKEY' IS JUSTLY CELEBRATED

So-Called Narragansett Type Not as Big as Bronzes, but as Good in Other Ways.

By EDWIN MEGARGEE.

While the turkey originated in America and had undoubtedly been kept in a state of domestication for a long time before the discovery of the New World, many of our domestic varieties were developed in Europe and in their changed form were returned to the land from which the parent stock came. The poultry keepers of England, France and Holland all had a part in this work and American breeders have obtained much domestic stock from

There are three branches of the turker family, each coming from a different section of the western hemisphere, the North American, the Mexican and the Ocellated, from North America, Mexico and Central America respectively. Our largest domestic turkey, the Bronze, is undoubtedly a descendant of the wild turkey of the north, though it probably carries much of the blood of domestic sorts.

Although the Narragansett variety is similar in type to the Bronze it differs so materially in color that many breeders consider it to have descended from the consider it to have descended from the Mexican turkey, which it resembles in many ways. It was long a favorite of the poultryman of New England, especially Rhode Island, and takes its name from Narragansett Bay, along the shores of which it was formerly bred extensively. Of late it has unfortunately been more or less neglected, being supplanted by the Bronze variety, which is larger in average size.

size. Large size is a desirable characteristic of market turkeys, and the Narragansett is second in size among the domestic sorts. It possesses other valuable points which commend it, especially to those

On the opening night of the show an informal reception and supper will be tendered to exhibitors by the management—a real get together meeting of fan-ciers which should establish a feeling of good will throughout the show period and have lasting benefits. The Garden will be open two days before the show, so there will be ample time to have every exhibit n apple pie order by the open lispleasure of getaway night also car dispensed with, as the exhibits need not be moved until next day. The express companies say it will be easier for second to take care of the exhibits this year than n any previous year, as the dates are at a time when the real holiday rush is over. An appeal is made by Secretary Cleveland

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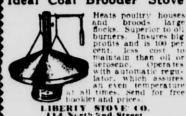


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